

Claims:

1. A method for the food-technological preparation of potato juice products, characterized by the following steps:
 - provision of a pressed potato juice
 - separation of fiber or starch residues by filtration through microfilters
 - preferably ultrafiltration of the filtrate
 - electrodialysis of the microfiltrate or ultrafiltrate, respectively, and
 - optionally drying of the electrodialysate under the addition of silicate-containing carrier substances.
2. A method according to claim 1, characterized in that stabilizers, preferably natural antioxidants and, in particular, lemon juice or lemon juice products are added to the pressed potato juice.
3. A method according to claim 1 or 2, characterized in that the pressed potato juice is prepared from potatoes having a ratio of base-forming to acid-forming components of at least 1.5 and, more preferred, above 3.5 and, in particular, pressed potato juice from the varieties Desiree and Ackersegen.
4. A method according to any one of claims 1 to 3, characterized in that said ultrafiltration is carried out using an ultrafilter having a cut-off of below 100,000 Da, preferably below 10,000 Da and, in particular, approximately 1,000 Da.
5. A method according to any one of claims 1 to 4, characterized in that said electrodialysis is carried out using a membrane stack and, in particular, a membrane stack of low diffusion membranes.
6. A method according to any one of claims 1 to 5, characterized in that said drying is carried out under the addition of highly disperse silicon dioxide.
7. A method according to any one of claims 1 to 6, characterized in that the potato juice product obtained and optionally dried is supplemented with additional agents, preferably at least one additional vegetable or fruit juice, one or several stabilizers and, in particular, natural antioxidants, one or several particularly natural flavoring or coloring agents, one or several thickening agents, reconstitution or electrolytic agents or combinations of said agents as well as vitamins, mineral sub-

stances, trace elements, secondary plant substances or combinations of said agents.

8. A method according to any one of claims 1 to 7, characterized in that said drying is effected by spray-drying or drum-drying.

9. A potato juice product obtainable according to any one of claims 1 to 8.

10. A potato juice product according to claim 9, characterized in that it comprises 1000 mg/l or more, preferably 2000 mg/l or more and, in particular, 4000 mg/l or more, of organic components, determined as non-purgeable organic carbon.

11. A potato juice product according to claim 9 or 10, characterized in that it has a ratio of base-forming to acid-forming components of at least 2.5, more preferred above 4 and, in particular, above 6.

12. The use of a potato juice product according to any one of claims 9 to 11 for the preparation of an agent intended to control the acid/base balance.